



# Louis Latour

MAISON FONDÉE EN 1797

## BEAUNE 1ER CRU "PERRIÈRES" 2017

- REGION Côte de Beaune
- APPELLATION Beaune Premier Cru
- VILLAGE Beaune
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

In this area which is in the North of the appellation of Beaune and exposed to the East, you can find parts of the faces of old limestone quarries with various fine limestones. The clay-limestone soils of Perrières, which are shallow and poor due to the steep inclination, produce a powerful and structured red wine with a perfect ageing potential.

### *Wine tasting*

- TASTING NOTE Our Beaune 1er Cru "Perrières" 2017 offers a deep ruby color with cherry and mocha perfumes. With liquorice and coffee aromas, the mouth is round. Tannins are silky.
- CELLARING POTENTIAL 7-10 ans
- FOOD PAIRING Beef "Bourguignon" - duck breast - woodcock - Camembert - soft cheeses
- SERVING TEMPERATURE 15-17°

### *Press review*

Beaune 1er Cru "Perrières" 2017 - Burghound.com - USA - April 2019 - 91/100

Beaune 1er Cru "Perrières" 2017 - Burgundy Report, Bill Nanson (UK) - January 2019 - "Super"

